

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claim 1. (currently amended): A process for producing ~~peanut~~ nut butter or spread with a low fat content
with very low oil separation comprising:

~~and spiced and/or flavored peanut butter, with lower fat content, exhibiting good spreadability and~~
~~resistance to oil separation, without the use of stabilizers and an emulsification process, comprising the~~
~~steps of:~~

~~roasting nuts peanuts at 350° F. to a dark color;~~

~~introducing the whole, unblanched ~~peanuts~~ nuts into a mill ~~capable of grinding the peanuts to a~~~~
~~specific particle size; and~~

~~grinding the dark roasted unblanched ~~peanuts~~ nuts to a coarse paste with [[a]] nut particle sizes~~
~~ranging from about 1.5 to about 3.5 mm;~~

~~the process not relying on hydrogenated oils to prevent oil separation;~~

~~the process not relying on stabilizers to prevent oil separation;~~

~~the process not relying on an emulsification process to prevent oil separation; and~~

~~the nut butter or spread not exhibiting very low oil separation.~~

Claim 2. (currently amended): The process of claim 1, wherein the nuts are roasted to a ~~said dark color~~
is typically USDA color of about 4, or slightly above.

Claim 3. (currently amended): The process of claim 1, wherein said the coarse peanut nut paste has a
nut particle size ranging from about 3.0 to about 3.5 mm.

Claim 4. (currently amended): The process of claim 1, wherein ~~said~~ the coarse peanut nut paste has a
nut particle size ranging from about 1.5 to about 2.0 mm.

Claim 5. (currently amended): The process of claim 1, further comprising blending ~~wherein said specific~~ spices, herbs, dried fruits and/or extracts of same, salt and/or sugar ~~are blended with the peanut nut paste~~ during produced in said grinding step.

Claim 6. (currently amended): The process of claim 1, wherein, immediately after ~~said grinding step~~, ~~said~~ the coarse peanut nut paste has a temperature ranging from about 145[°] degrees Fahrenheit to about 165[° F] degrees Fahrenheit.

Claim 7. (currently amended): The process of claim 1, further comprising ~~the following steps for mixing and blending peanut butter:~~

mixing and blending ~~depositing said the~~ coarse peanut nut paste into a continuously agitating, mixing bank; and adding salt and/or sugar into ~~said the~~ bank ~~to form a peanut mixture.~~

Claim 8. (currently amended): The process of claim 7, further comprising ~~the step of:~~ adding selected spices, herbs and/or dried fruits ~~into said peanut mixture.~~

Claim 9. (currently amended): The process of claim 8, further comprising ~~the step of:~~ adding extracts ~~into said peanut mixture.~~

Claim 10. (canceled)

Claim 11. (currently amended): The process of claim 7, wherein ~~said step for mixing and blending peanut butter typically takes~~ lasts about 5 to 15 minutes.

Claim 12. (currently amended): The process of claim 11, wherein, immediately after ~~said step for mixing~~ and blending peanut butter, said peanut mixture the nut butter or spread has a temperature ranging from about 120[°] degrees Fahrenheit to about 125[° F] degrees Fahrenheit.

Claim 13. (currently amended): The process of claim 12 further comprising the step of: pumping said ~~the peanut mixture~~ nut butter or spread into a depositing system and depositing ~~said peanut~~ the nut butter or spread mixture into one or more a plurality of containers.

Claim 14. (currently amended): A peanut nut butter or peanut butter-spread manufactured with a process comprising ~~the steps of:~~

roasting peanuts nuts at 350° F. to a dark color;

introducing ~~the whole,~~ unblanched peanuts nuts into a mill capable of grinding the peanuts to a specific particle size; and

grinding said ~~the dark roasted unblanched peanuts~~ nuts to a coarse paste with a particle having nut particles in a size ranging from about 1.5 to about 3.5 mm;

the process not relying on hydrogenated oils to prevent oil separation;

the process not relying on stabilizers to prevent oil separation;

the process not relying on an emulsification process to prevent oil separation; and

the nut butter or spread exhibiting very low oil separation.

Claim 15. (currently amended): The ~~peanut~~ nut butter or peanut butter spread of claim 14, wherein the nuts are roasted to a said dark color is USDA color of about 4, or slightly above.

Claim 16. (currently amended): The ~~peanut~~ nut butter or ~~peanut butter~~ spread of claim 14, wherein said ~~the~~ coarse ~~peanut~~ nut paste has a particle size ranging from about 3.0 to about 3.5 mm.

Claim 17. (currently amended): The ~~peanut~~ nut butter or ~~peanut butter~~ spread of claim 14, wherein said ~~the~~ coarse ~~peanut~~ nut paste has a particle size ranging from about 1.5 to about 2.0 mm.

Claim 18. (currently amended): The ~~peanut~~ nut butter or ~~peanut butter~~ spread of claim 14, wherein specific spices, herbs, dried fruits and/or extracts of same, salt and/or sugar are blended with the ~~peanut~~ nut paste produced in said ~~the~~ grinding step.

Claim 19. (new): The process of claim 1 wherein the nuts are roasted at a temperature of about 350 degrees Fahrenheit.

Claim 20. (new): The process of claim 14 wherein the nuts are roasted at a temperature of about 350 degrees Fahrenheit.

Claim 21. (new): The process of claim 1 wherein the nuts comprise peanuts.

Claim 22. (new): The process of claim 14 wherein the nuts comprise peanuts.

Claim 23. (new): The process of claim 1 further comprising adding spices and/or flavorings.

Claim 24. (new): The process of claim 23 wherein the spices and/or flavorings comprise an amount sufficient to produce very low oil separation in the nut butter or spread.

Claim 25. (new): The process of claim 24 wherein the spices and/or flavorings comprise about 0.75% to about 20% of said nut butter.

Claim 26. (new): The process of claim 14 further comprising adding spices and/or flavorings.

Claim 27. (new): The process of claim 26 wherein the spices and/or flavorings comprise an amount sufficient to produce very low oil separation in the nut butter or spread.

Claim 28. (new): The process of claim 27 wherein the spices and/or flavorings comprise about 0.75% to about 20% of said nut butter or spread.